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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com

1 Instructions

1.1 How to read the user manual

This user manual uses the following reading conventions:

Instructions

General information on this user manual, on safety and final disposal.

Description

Description of the appliance and its accessories.

Use

Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

Information for the qualified technician: installation, operation and inspection.

Safety instructions

Information

Advice

1. Use instruction sequence.
- Single use instruction.

1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

1.3 Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

1.4 General safety instructions

For your safety and to avoid damage to the appliance, always respect the general safety instructions indicated below. In general

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Read this user manual carefully before using the appliance.
- Do not modify this appliance.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not use the appliance to heat rooms for any reason.

1.5 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

1.6 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.7 Disposal

This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Remove the doors and leave the accessories (racks and trays) in their usual working positions, so that children cannot get stuck in the oven compartment.
- Cut the power supply cable and remove it along with the plug.

Power voltage
Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.

- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packed in non-polluting and recyclable materials.

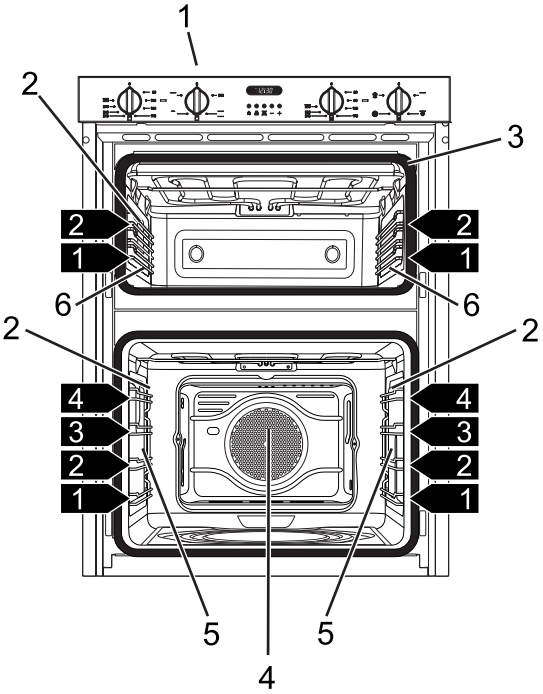
- Consign the packing materials to the appropriate selective collection centres.

Plastic packaging
Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

2 Description

2.1 General Description



1 Control panel

2 Oven light

3 Seal

4 Fan

5 Rack/tray support frames

1,2,3... Frame shelf

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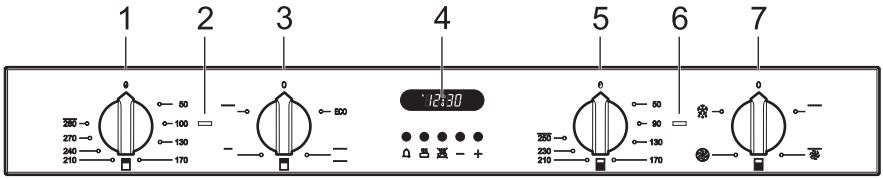
2.2 Control panel



Auxiliary oven temperature knob (1)

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

Auxiliary oven thermostat indicator light (2)

The thermostat indicator light remains lit when the oven is heating up. Once the oven has reached the selected temperature the indicator light switches off.

Auxiliary oven function knob (3)

The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

Programmer clock (4)

Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.

Main oven temperature knob (5)

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

Main oven thermostat indicator light (6)

The thermostat indicator light remains lit when the oven is heating up. Once the oven has reached the selected temperature the indicator light switches off.

Main oven function knob (7)

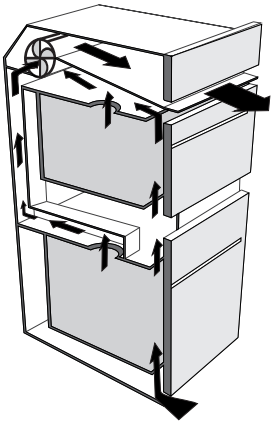
The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

2.3 Other parts

Shelves

The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Cooling fan



The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

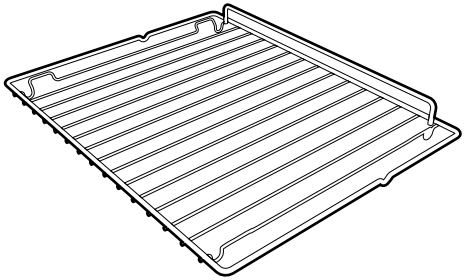
Interior lighting

The oven light comes on when the door is opened or any function is selected.

2.4 Available accessories

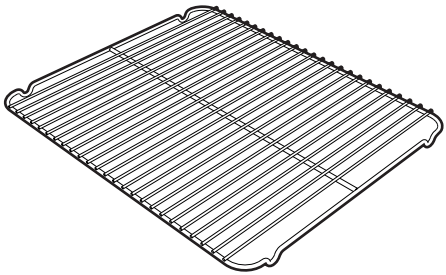
Some models are not provided with all accessories.

Rack



Useful for supporting containers with food during cooking.

Tray rack



To be placed over the top of the oven tray; for cooking foods which may drip.

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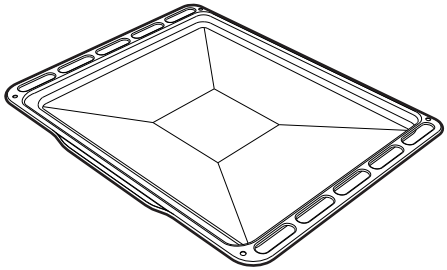
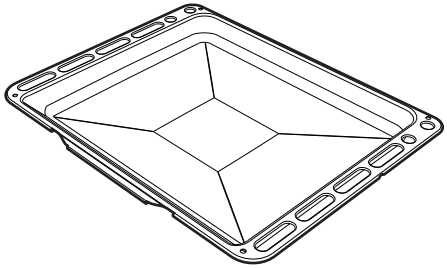
Oven tray



Useful for collecting fat from foods placed on the rack above.

Deep tray



Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

3 Use

3.1 Instructions

High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation.

High temperature inside the oven during use

Danger of fire or explosion

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

Improper use

Risk of damage to enamelled surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.

3.2 First use

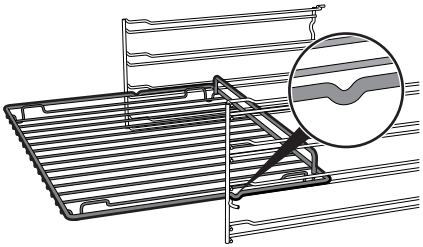
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

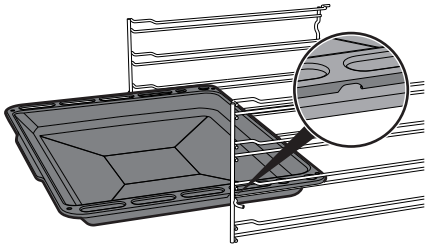
3.3 Using the accessories

Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



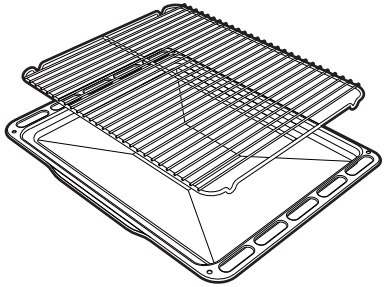


Gently insert racks and trays into the oven until they come to a stop.

Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



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3.4 Using the oven

Switching on the oven

To switch on the oven:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.

Functions list

ECO Eco
Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption.

Static
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.

Fan with grill
The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

Grill
The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where fitted) gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Small grill
Using only the heat released from the central element, this function allows you to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.

Fan + circulaire
The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.

Defrost

Rapid defrost is helped by switching on the fan provided and the upper heating element that ensure uniform distribution of low temperature air inside the oven.

3.5 Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol to optimise cooking.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

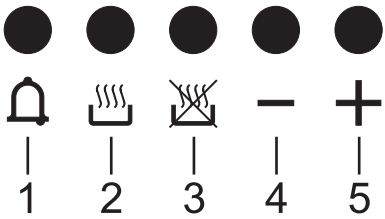
Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

3.6 Programmer clock



1 Minute minder timer key

2 Cooking duration key

3 End of cooking key

4 Value decrease key

5 Value increase key

The programmer clock controls exclusively the main oven and has not any control on the other ovens.

Setting the time

On the first use, or after a power failure, the digits A 0:00 will be flashing on the appliance's display.

1. Press the and keys at the same time. The dot between the hours and the minutes flashes.
2. The time can be set using — or +. Keep the key pressed in to increase or decrease rapidly.
3. Press the key or wait 5 seconds. The dot between the hours and the minutes stops flashing.
4. The symbol on the display indicates that the appliance is ready to start cooking.

Timed cooking

Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. After selecting a cooking function and temperature, press key . The display will shows the digits A 0:00 and the symbol displayed between the hours and the minutes.
2. Use the key — or + to set the required minutes.
3. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols A and will appear on the display.

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4. At the end of cooking the heating elements will be deactivated. On the display, symbol turns off, symbol A flashes and the buzzer sounds.
5. To turn off the buzzer just press any key of the programmer clock.
6. Press keys and at the same time to reset the programmer clock.

It is not possible to set a cooking time of more than 10 hours.

After the setting, to display the cooking time left press the key.

To reset the set program, press keys and at the same time and switch off the oven manually.

Programmed cooking

Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

1. Set the cooking time as described in the previous point "Timed cooking".
2. Press . The sum of the current time plus the pre-set cooking duration will appear on the display.
3. Use the — or + key to set the required minutes.
4. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbols A and will appear on the display.
5. At the end of cooking the heating elements will be deactivated. On the display, symbol turns off, symbol A flashes and the buzzer sounds.
6. To turn off the buzzer just press any key of the programmer clock.
7. Press keys and at the same time to reset the programmer clock.

After the setting, to display the cooking time left press the key. To display the end of cooking time, press the key.

Minute minder timer

The minute minder timer does not stop the cooking operation but rather informs the user when the set time has run out.

The minute minder timer can be activated at any time.

1. Press . The display shows the digits and the indicator light flashing between the hours and the minutes.
2. Use the — or + key to set the required minutes.
3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the symbols and appear on the display.

It is not possible to set a cooking time of more than 24 hours.

After the minute minder timer has been programmed, the display will go back to showing the current time; to display the remaining time, press .

Adjusting the buzzer volume

The buzzer volume can be set to 3 different levels. When the buzzer is in operation, press — to change the setting.

Deleting the set data

Press keys and at the same time to reset the programs set.
Then switch off the oven manually if cooking is in progress.

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Main oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3	Static	1 or 2	220 - 230	40 - 50	
Pasta bake	2.5	Static	1 or 2	220 - 230	40	
Roast veal	1	Fan assisted	2	180 - 190	70 - 80	
Pork loin	1	Fan assisted	2	180 - 190	70 - 80	
Pork shoulder	1	Turbo	2	180 - 190	90 - 100	
Roast rabbit	1	Circulaire	2	180 - 190	70 - 80	
Turkey breast	1	Fan assisted	2	180 - 190	110 - 120	
Roast pork neck	1	Turbo	2	180 - 190	190 - 210	
Roast chicken	1	Turbo	2	190 - 200	60 - 70	
					1st surface	2nd surface
Pork chops		Fan with grill	4	250 - 280	7 - 9	5 - 7
Pork fillet		Grill	3	250 - 280	9 - 11	5 - 9
Beef fillet		Grill	3	250 - 280	9 - 11	9 - 11
Liver slices		Fan with grill	4	250 - 280	2 - 3	2 - 3
Sausages		Fan with grill	3	250 - 280	7 - 9	5 - 6
Meatballs		Grill	3	250 - 280	7 - 9	5 - 6
Salmon trout	0.7	Fan + bottom	2	160 - 170	35 - 40	
Pizza		Circulaire	1	280	8	
Bread		Circulaire	2	190 - 200	30 - 35	
Focaccia		Circulaire	2	180 - 190	15 - 20	
Bundt cake		Circulaire	2	160 - 170	50 - 55	
Tart		Circulaire/Static	2	160 - 170	30 - 40	
Short pastry		Circulaire	2	160 - 170	20 - 25	
Jam tarts		Circulaire	2	170	20 - 25	
Paradise cake		Circulaire/Static	2	170	50 - 60	
Profiteroles		Circulaire	2	150 - 160	40 - 50	
Sponge cake		Circulaire	2	150 - 160	45 - 50	
Rice pudding		Circulaire/Static	2	160 - 170	50 - 60	
Brioche		Circulaire	2	160	25 - 30	
Apple pie		Static	3	180	60	

The times indicated in the table do not include preheating times and are provided as a guide only.

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Auxiliary oven cooking information table

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 / 4	Static	1 or 2	220 - 230	50 - 60	
Pasta bake	2	Static	1 or 2	220 - 230	40	
Roast veal	1	Static	2	180 - 190	70 - 80	
Pork loin	1	Static	2	180 - 190	70 - 80	
Pork shoulder	1	Static	2	180 - 190	90 - 100	
Roast rabbit	1	Static	2	180 - 190	70 - 80	
Turkey breast	1.5	Static	2	180 - 190	89 - 90	
Roast chicken	1	Static	2	190 - 200	55 - 60	
					1st surface	2nd surface
Pork chops	1	Grill	2	250 - 280	7 - 9	5 - 7
Pork fillet	1	Grill	2	250 - 280	9 - 11	5 - 9
Sausages	1	Grill	2	250 - 270	7 - 9	5 - 6
Bacon	0.8	Grill	1/2	270	6 - 7	3 - 4
Salmon trout	1	Static	1	250 - 270	14 - 16	
Pizza	1	Static	1	280	8	
Focaccia	0.8	Static	2	180 - 190	15 - 20	
Tart		Static	1	170 - 180	35 - 40	
Short pastry		Static	1	170 - 180	20 - 25	
Rice pudding	1	Static	1	170 - 180	50 - 60	
Apple pie	0.5	Static	2	180	60	

The times indicated in the table do not include preheating times and are provided as a guide only.

4 Cleaning and maintenance

4.1 Instructions

Improper use
Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

4.3 Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

4.4 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

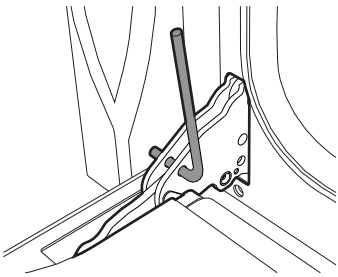
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

4.5 Removing the door

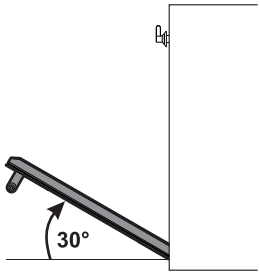
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

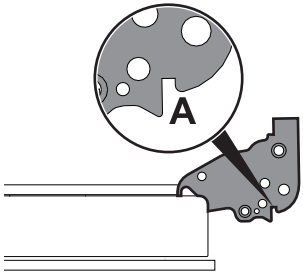
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



4.6 Cleaning the door glazing

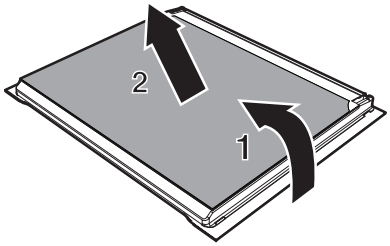
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

We recommend the use of cleaning products distributed by the manufacturer.

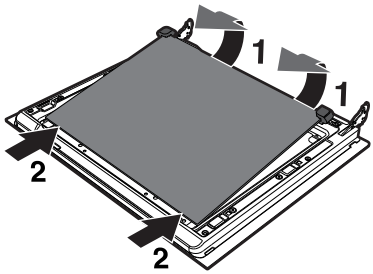
4.7 Removing the internal glass panes

For easier cleaning the door internal glass panes can be disassembled.

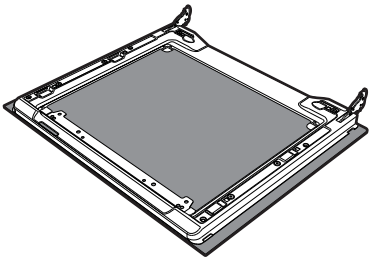
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).
2. Then, pull the side part upwards (**2**). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



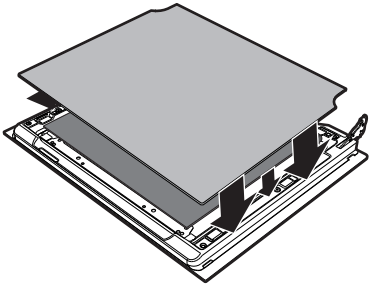
3. Some models have an intermediate glass pane. Remove the intermediate glass pane by lifting it upwards.



4. Clean the external glass pane and the panes previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



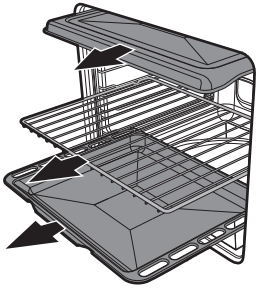
5. Refit the panes in the reverse order in which they were removed.
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4.8 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

Take out all removable parts.



Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.

The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

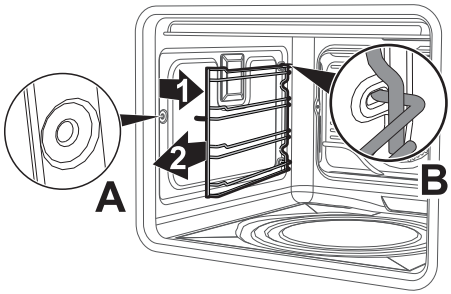
For easier cleaning, remove the door.

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

To remove the guide frames: Pull the frame towards the inside of the oven to unhook it from its groove A, then slide it out of the seats B at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



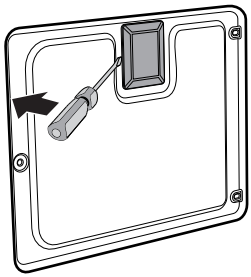
4.9 Extraordinary maintenance

Live parts
Danger of electrocution

- Disconnect the oven power supply.

Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.
2. Remove the racks/trays support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



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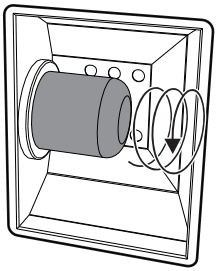
Incandescent lamps:

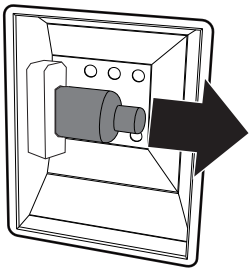
4. Unscrew and remove the lamp.



5. Replace the lamp with one of the same type (25W).
6. Refit the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.

Halogen lamps:

8. Slide out and remove the lamp.

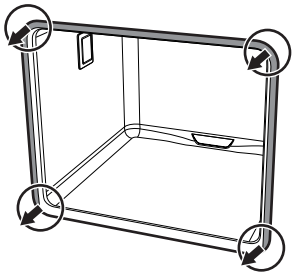


Do not touch the halogen lamp directly with your fingers, but wrap it in insulating material.

9. Replace the lamp with one of the same type (40W).
10. Refit the cover correctly, so that the moulded part of the glass is facing the door.
11. Press the cover completely down so that it attaches perfectly to the bulb support.

Removing the seal

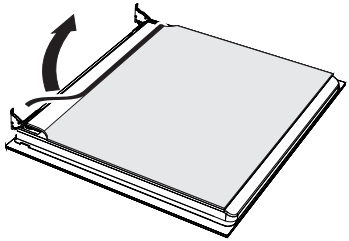
To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the 4 edges of the seal outwards to detach the fasteners.



Removing the door seal

To remove the door seal:

1. Remove the internal glass pane.
2. Remove the fasteners of the door seal.



5 Installation

5.1 Electrical connection

Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.

General information

Check the grid characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

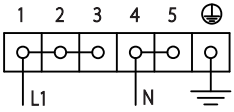
The appliance works at 220-240 V~.

Use a three-core cable (3 x 1.5 mm^2 cable, referring to the cross section of the internal conductor).

Perform the ground connection using a wire that is 20 mm longer than the other wires.

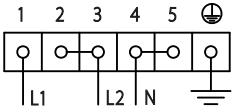
Connection modes:

- 220-240 V 1N~



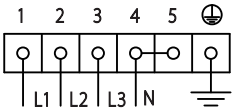
Use a **3 x 4 mm² three-core** cable.

- 380-415 V 2N~



Use a **4 x 2.5 mm² four-core** cable.

- 380-415 V 3N~



Use a **5 x 2.5 mm² five-core** cable.

Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

Make sure that the plug and socket are of the same type.

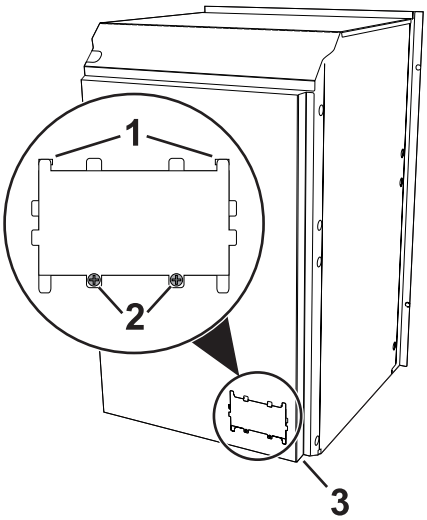
Avoid using adapters and shunts as these could cause overheating and a risk of burns.

5.2 Cable replacement

Power voltage
Danger of electrocution

- Disconnect the main power supply.

1. Unscrew the fastening screws **2** of the terminal board cover.



2. Slide the tabs **1** of the terminal board cover out of the grooves;
3. Loosen the screw of the cable retention bracket in the right lower part of the oven back **3**;
4. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

5.3 Positioning

Heavy appliance
Danger of crush injuries

- Place the appliance into the piece of furniture with the aid of a second person.

Pressure on the open door
Risk of damages to the appliance

- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.

Heat production during appliance operation
Risk of fire

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.

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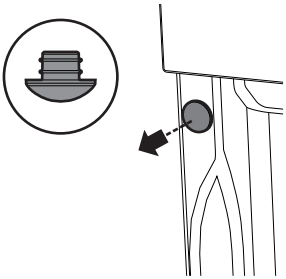
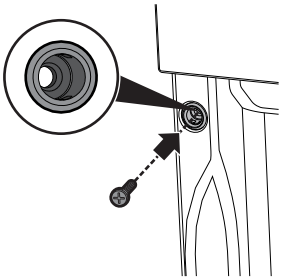
Fastening bushings

Remove the bushing covers inserted on the oven front.

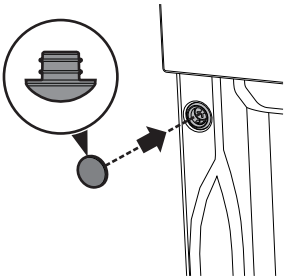


Mount the appliance into the recess.

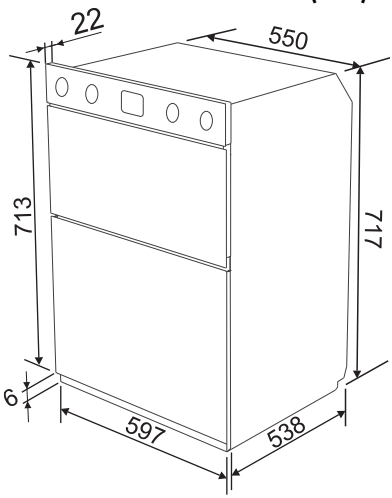
Secure the appliance to the piece of furniture using screws.



Cover the bushings with the covers removed previously.



Appliance overall dimensions (mm)



Mounting (mm)

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Respect the unit dimensions and the oven overall dimensions for positioning.

Depending on the type of installation a slot should be foreseen for ventilating the appliance.

To be able to open the door completely, any lower unit protuberance should be at a distance of at least 1 cm from the oven.